



THINK FOOD

School Nutrition Programs

Shipment 9

February 2013 (Final)



2014 USDA FOODS ORDERS

The USDA Foods orders have been completed and the Office of Public Instruction (OPI) Food Distribution Office is tabulating the final quantities. The following items were cut from the order list because quantities for these products were too small to purchase a truckload: Cranberry Sauce, Peaches, Frz Slc, Turkey Deli Breast, Smoked, Turkey Hams, Pork Crumbles, Chix Roasted 8 PC, Sweet Potatoes Cnd, Great Northern Beans and Broccoli Florets Frz.

The Turkey Deli Breast Smoked orders will be combined with the Turkey Deli Breast and the Sweet Potatoes Cnd orders will be added to the Sweet Potatoes Mashed orders.

The following USDA Foods for further processing and their companies were also removed because requests were too low: JTM-Beef, Red Gold-Tomato Paste, Lamb Wesson-Sweet Potatoes, Simplot-Sweet Potatoes, Land O'Lakes-Cheese, Rich's-Cheese, and Integrated-Cheese.

The orders for these items have been deleted. The order form will be open for schools that want to use the entitlement that was returned due to the deleted orders. The order form will only be available for a short period of time. The deadline will be **February 28, 2013.**

The original orders will remain locked. You will need to create a new order number to place an order to use the remaining entitlement.

MT SERVSAFE TRAINING SCHEDULE

The MSU Extension Service has updated the ServSafe Training schedule for 2013. There are four and eight hour trainings available. A copy of the schedule is enclosed and can also be found by going to http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/index.html#gpm1_8.

FINAL USDA FOODS SHIPMENT

Shipment 9 is the final shipment for school year 2013. If you can use additional dry items, let the OPI Food Distribution office know by February 13, 2013. The only items available are Whole Grain Spaghetti, Brown Long Grain Quick Cook Rice, and Bread Flour. To add any of these items to your final shipment send your e-mail request to juwilson@mt.gov by **February 13, 2013.**

STORING COMMODITIES OVER THE SUMMER



Be sure to include frozen and perishable foods on your menus before the end of the school year to decrease the chance of loss during the summer.

Over the summer, all foods left in dry storage need to be stored in clean, well-ventilated areas. Foods should be protected from theft, spoilage and rodent/insect infestation. Optimum dry storage temperatures are 70 degrees or below.

All foods, whether dry, refrigerated or frozen, must be kept off of the floor. For proper air circulation, four inches of space should be allowed between the walls and cases/containers of food. In some cases, it may be necessary to use fans to aid in circulation.



Food requiring refrigeration and freezing should be stored in clean areas where temperatures are **monitored daily**. A Food Storage Temperature Chart for monitoring temperatures can be found at http://opi.mt.gov/Programs/SchoolPrograms/School_Nutrition/USDA.html#gpm1_3.



Refrigeration temperature should run approximately 35 degrees and freezer storage 0 degrees or below. **Check** thermometers. **DO NOT** assume refrigeration is cooling correctly just because the motor is running.

In the past, freezer outages and insect infestation have resulted in large losses in many school districts. In many cases, overstocking and failure to check cold storage temperatures daily during the summer months caused the losses.

IT'S OFFICIAL

The USDA has released the updated amounts for the DoD entitlement for school year

2013-14. Montana's entitlement has been increased by \$50,000 for a total of \$500,000. Information regarding who the DoD will contract with in Montana to supply the fresh fruits and vegetables for the 2013-14 school year will be announced later.

SPRING ABC MEETINGS

The spring ABC committee meetings will be held in Miles City at the Guesthouse Inn on March 5. On March 7th we will meet in Great Falls at the Holiday Inn and on March 8th in Missoula at the Courtyard by Marriott. The meetings will be held from 9 a.m. to 1 p.m.

Topics of discussion will include updating the OPI Cooperative Purchase Program order with foods that will meet the new USDA menu requirements as well as discussing the USDA Foods orders and what item(s) to process using the state matching funds.

If you have topics that you would like added to the agenda, please send them to Chris Emerson at cemerson@mt.gov by February 28, 2013.

COOPERATIVE PURCHASE PROGRAM FALL ORDERS REMINDER

The Cooperative Purchase Program order form will be available beginning on May 1, 2013. The order form will be available through June 7, 2013. These orders will begin shipping in August for the 2013-14 school year.

